

2011 WorldSkills Australia School / College – VET in Schools

Cookery Competition

COM11/5 Marking Scale

Local Level
Marking Guide
JUDGES NAME:

DATE:

Essential Skills	COMPETITOR NUMBERS																	
	YES	With Faults	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Logical and time-efficient work flow-written document	2	1	0															
Knife handling techniques cutting techniques for foods as required for menu items	3	1.5	0															
Personal presentation (Uniform, hair, nails, hat etc.)	2	1	0															
Hygienic handling of food and equipment	3	1.5	0															
Safe work practices	3	1.5	0															
Waste minimisation	3	1.5	0															
Problem-solving skills	1	.5	0															
Literacy skills to read recipes, menus, instructions and orders	2	1	0															
Numeracy skills to calculate portions, and weight and measure quantities of ingredients	2	1	0															
Use of a range of equipment used for the required methods of cookery	4	2	0															
TOTAL	25																	

NB Presentation/creativity – all three courses should be considered together as if you were the customer.

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Frittata	COMPETITOR NUMBERS																	
Potato, Spinach and Ricotta	YES	With Faults	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Mise en place of ingredients (Collect, wash, store etc.)	2	1	0															
Cutting techniques	2	1	0															
Cooking of ingredients	2	1	0															
Workflow (organisation, preparation, haste etc)	2	1	0															
Waste minimisation	2	1	0															
Environmental considerations in relation to food preparation (wastage of gas/water, disposal oil, etc)	2	1	0															
Presentation	2	1	0															
Temperature of Frittata	2	1	0															
Crockery is clean, undamaged and at temperatures appropriate to food being served	2	1	0															
Taste	2	1	0															
Texture	2	1	0															
Creativity	3	1.5	0															
TOTAL	25																	
Notes for Feedback																		

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Bruschetta	COMPETITOR NUMBERS																	
2 Portions One Concasse One Duxelle	YES	With Faults	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Workflow (organisation, preparation, haste etc)	2	1	0															
Concasse Preparation	2	1	0															
Duxelle Preparation	2	1	0															
Teamwork (sharing of salamander/ovens/sinks, etc)	2	1	0															
Knife handling techniques	2	1	0															
Cutting techniques	3	1.5	0															
Presentation	2	1	0															
Crockery is clean, undamaged and at temperatures appropriate to food being served	2	1	0															
Taste	1	.5	0															
Portion Size	2	1	0															
Creativity	3	1.5	0															
TOTAL	25																	
Notes for Feedback																		

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Rice Pudding	Competitors Number																	
	YES	With Faults	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
4 Portions of Rice Pudding Serve 2 Portions																		
Preparation of Dessert	2	1.5	0															
Cooking of Dessert	2	1.5	0															
Safe work practices related to heated surfaces and other equipment that carries a risk of burns	2	1	0															
Numeracy skills to calculate portions, and weight and measure quantities of ingredients	2	1	0															
Literacy skills to read recipes	2	1	0															
Portion Size	3	1.5	0															
Crockery is clean, undamaged and at temperatures appropriate to food being served	1	.5	0															
Orange Segments	3	1.5	0															
Taste	3	1.5	0															
Texture	1	.5	0															
Presentation	1	.5	0															
Creativity	3	1.5	0															
TOTAL	25																	
Notes for Feedback																		